

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 5/28/2015      **Business ID:** 60846FE  
**Business:** PRICE CHOPPER #025

7000 W 75TH  
OVERLAND PARK, KS 66204

**Inspection:** 31002525  
**Store ID:**  
**Phone:** 9134321107  
**Inspector:** KDA31  
**Reason:** 03 Complaint  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/28/15	07:25 AM	10:30 AM	3:05	0:10	3:15	0	
Total:			3:05	0:10	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7      Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R

..   ..   p   ..   ..   ..

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R

p   ..   ..   ..   ..   ..

3. Proper use of reporting, restriction and exclusion.

p   ..   ..   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 6. Hands clean and properly washed.  | p  | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | p  | .. | .. | p  | .. |

Fail Notes	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No hand soap was at a handsink in the bakery department. COS, hand soap provided.]
	6-301.12	Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No paper towels were at a handsink in the bakery department. COS, paper towels were provided.]

Approved Source	Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 9. Food obtained from approved source.              | p  | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.            | .. | .. | p  | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p  | .. | .. | p  | .. |

Fail Notes	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Molded cucumber was in the walk in cooler of the salad bar area. COS, cucumber discarded.]
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- |  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

Protection from Contamination	Y	N	O	A	C	R
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- |                                   |    |   |    |    |   |    |
|-----------------------------------|----|---|----|----|---|----|
| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
|-----------------------------------|----|---|----|----|---|----|

Fail Notes	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw salted pork was touching ready to eat ham steak in the reach in cooler. COS, raw pork removed. Ready to eat deli ham was touching raw pork sausage in the reach in cooler of the meat department. COS, ready to eat ham removed.]
	3-302.11(A)(2)	P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw chicken was stored above raw beef and raw pork in the reach in cooler. COS, raw beef and raw pork were removed.]

- |   |    |   |    |    |   |    |
|---|----|---|----|----|---|----|
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Protection from Contamination

Y N O A C R

*Fail Notes* | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*  
*[Dried food debris was on the blade of the can opener in the food service area. Dried food debris was on the blade of knife that was stored as clean in a knife rack at the salad bar prep area. COS, items removed for cleaning and sanitizing.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p .. .. ..

## Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p .. .. ..

17. Proper reheating procedures for hot holding.

.. .. p .. .. ..

18. Proper cooling time and temperatures.

.. .. p .. .. ..

19. Proper hot holding temperatures.

.. .. p .. .. ..

20. Proper cold holding temperatures.

p .. .. .. ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

21. Proper date marking and disposition.

p .. .. .. ..

22. Time as a public health control: procedures and record.

.. .. .. p .. ..

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. .. p .. ..

## Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. .. p .. ..

## Chemical

Y N O A C R

25. Food additives: approved and properly used.

p .. .. .. ..

26. Toxic substances properly identified, stored and used.

.. p .. .. p ..

*Fail Notes* | 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.*  
*[Red buckets were filled with clear liquid in the deli department without a common name on the working containers. PIC stated the clear liquid was sanitizer. COS, chemical labeled. ]*

7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.*  
*[A cana of glass cleaner was stored next to food service gloves on shelf below a prep table in the deli department. COS, chemical removed.]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y   N   O   A   C   R
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Fail Notes	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;">7-201.11(B)</div> <div style="width: 85%;"> <p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A box containing Peroxyacetic acid was stored shelf above single-serve food container in the food service area. COS, Chemical removed.]</i></p> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 15%;">7-301.11(B)</div> <div style="width: 85%;"> <p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Coffee maker cleaner was stored above single-serve coffee filters on the retail store shelf. A can of air freshner, and bottle of cleanser was stored above bag of candy on storage shelf in the deli department. Packages of chemical hand warmers were stored above trail mix bars on the retail store shelf. COS, chemicals removed.]</i></p> </div> </div>
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Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.	..   ..   ..   p   ..   ..
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## GOOD RETAIL PRACTICES

Safe Food and Water	Y   N   O   A   C   R
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28. Pasteurized eggs used where required.	..   ..   ..   p   ..   ..
29. Water and ice from approved source.	p   ..   ..   ..   ..   ..
30. Variance obtained for specialized processing methods.	..   ..   ..   p   ..   ..

Food Temperature Control	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control.	..   ..   p   ..   ..   ..
32. Plant food properly cooked for hot holding.	..   ..   p   ..   ..   ..
33. Approved thawing methods used.	..   ..   p   ..   ..   ..
34. Thermometers provided and accurate.	p   ..   ..   ..   ..   ..

Food Identification	Y   N   O   A   C   R
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35. Food properly labeled; original container.	p   ..   ..   ..   ..   ..
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Prevention of Food Contamination	Y   N   O   A   C   R
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36. Insects, rodents and animals not present.	p   ..   ..   ..   ..   ..
37. Contamination prevented during food preparation, storage and display.	..   p   ..   ..   ..   ..

Fail Notes	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;">3-305.11(A)(1)</div> <div style="width: 85%;"> <p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[Potatoes and onions were on the floor in the back storage area.]</i></p> </div> </div>
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38. Personal cleanliness.	p   ..   ..   ..   ..   ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
39. Wiping cloths: properly used and stored.			..	p	..	..	..	..
Fail Notes	3-304.14(B)(1)	Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Dam wiping cloth was stored on top of prep table in the deli department.]						
40. Washing fruits and vegetables.			..	..	p	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.			p	..	..	..	..	..
43. Single-use and single-service articles: properly used.			p	..	..	..	..	..
44. Gloves used properly.			p	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			p	..	..	..	..	..
47. Non-food contact surfaces clean.			p	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.			..	p	..	..	..	..
Fail Notes	5-203.14	P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [A 2 shut off valve was located directly downstream from a backflow preventer with a hoses attached that were below the flood level at the mop sink in the deli department.]						
	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [One of the handsinks in the deli food service area was clogged. PIC placed a service call. The cap on a backflow device next to warewash unit was missing, salad bar prep area.]						
50. Sewage and waste water properly disposed.			p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			p	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.			p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			..	p	..	..	..	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes

6-501.12(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
[Old mouse droppings were along the inside of walk in cooler that is being used as storage space. Dried food debris was under and behind storage racks in the storage area.]

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.  
[Mops were left in mop buckets filled with water.]

54. Adequate ventilation and lighting; designated areas used.

p . . . . .

Administrative/Other

Y N O A C R

55. Other violations

p . . . . .

EDUCATIONAL MATERIALS

The following educational materials were provided . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

RIC garden salad mix 39F

RIC raw shell eggs 42F

Salad bar romaine lettuce 40F, deli turkey cubed 38F, cut melon 40F, pasta salad 42F.

RIC milk 40F

RIC raw pork loin 40F

RIC raw chicken 36F

RIC raw beef roast 38F, ground beef 38F

RIC bologna 40F

RIC raw pork bacon 41F

RIC bratwurts 39F

RIC raw pork ribs 37F

RIC beef franks 40F

WIC raw chicken 36F

WIC cut melon 42F

Deli display cooler ham 38F, cooked turkey breast 38F

WIC cooked chicken 39F





## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/28/2015      **Business ID:** 60846FE  
**Business:** PRICE CHOPPER #025

7000 W 75TH  
OVERLAND PARK, KS 66204

**Inspection:** 31002525  
**Store ID:**  
**Phone:** 9134321107  
**Inspector:** KDA31  
**Reason:** 03 Complaint

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/28/15	07:25 AM	10:30 AM	3:05	0:10	3:15	0	
Total:			3:05	0:10	3:15	0	

### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cucumber Qty 4 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description Molded cucumber

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A